

# Hassie Ernser

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## SKILLS

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### Cuisine Styles

Italian • Mediterranean

### Kitchen Skills

Baking • Menu Design • Plating • Sauce-making • Butchery • Cost Control

### Operations

Inventory Management

### Soft Skills

Team Leadership • Quality Control

## PROFILE

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Experienced Chef with 15+ years focusing on Fine Dining. Known for quality engineering.

## EMPLOYMENT HISTORY

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### Pastry Chef — Brekke - Cruickshank (2018-12-11 - 2021-10-15)

- Designed seasonal menu increasing revenue by 31% through optimized dish pricing.
- Maintained food cost under 20% with vendor negotiations and waste controls.
- Managed kitchen of 10 staff, implementing cross-training and reducing labor overtime.

### Private Chef — Breitenberg, Macejkovic and Fisher (2014-09-21 - 2018-04-12)

- Managed kitchen of 21 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 28% through optimized dish pricing.
- Maintained food cost under 32% with vendor negotiations and waste controls.

### Pastry Chef — Pollich, Olson and Kozey (2022-12-04 - 2023-10-31)

- Maintained food cost under 29% with vendor negotiations and waste controls.
- Catered private events for up to 115 guests with 95%+ client satisfaction.
- Managed kitchen of 21 staff, implementing cross-training and reducing labor overtime.

### Executive Chef — Watsica - Abbott (2019-01-20 - Present)

- Maintained food cost under 35% with vendor negotiations and waste controls.
- Managed kitchen of 22 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 140 guests with 95%+ client satisfaction.

## PROJECTS

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**succurro sortitus** - Advanced zero trust frame <https://devoted-patroller.info/>

## ACADEMIC BACKGROUND

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B.A. Hospitality Management, Hartmann - Fahey University (2013)

## CERTIFICATIONS

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- Food Safety Manager
- HACCP Level 3